

**Valentines Menu 14<sup>th</sup> Feb 2011**

**£27.50pp**

Freshly shucked Oysters served on crushed ice with lemon wedges, brown bread & butter  
and Tabasco sauce

Hot Fresh Asparagus spears with soft butter dip

Lobster & Crayfish cocktail on crisp Cos lettuce with homemade seafood sauce

Whole baby Ogen melon filled with Port wine

\*\*\*\*\*

Pheasant Breasts with mushroom pate, redcurrant crouton, turned vegetables, potato  
puree, Shallot & Cognac jus

Callops of Monkfish & King Scallops wrapped in Parma Ham  
Served on roasted Aubergine slices with Thai yellow curry froth and Saffron scented rice

Filet mignon and sliced Duck on sautéed noodles & vegetable ribbons  
With Soy, Mirin & Ginger sauce

Hot Spinach, Gruyere & Cheddar Soufflé with a creamy white Onion sauce  
& a panache of fresh vegetables

\*\*\*\*\*

Chocolate fondue sauce served with fresh fruits and Marshmallows

Cold Grand Marnier Soufflé with Candied Orange

Hot Black Cherries flamed in Kirsch with Vanilla ice cream

Raspberry Meringue Roulade with Raspberry compote and crème Anglaise